



Potted Game

Why not prepare your recipe in advance perfect for a dinner party starter to impress your friends

Serves: 4

Prepare: 30 Minutes

Cook: 1 Hour

Difficulty: medium

Ingredients

- 1 white onion, peeled and chopped
- 2 garlic cloves, peeled and chopped
- 600ml medium cider
- 500ml [organic chicken bone broth](#)
- A sprig of thyme
- 500g minced [pheasant](#) meat
- 150g minced [organic bacon](#)
- 2 points of star anise
- 6 peppercorns
- 1/23 tsp ground mace
- 50g [goose fat](#)
- oil for cooking
- 2 bay leaves
- Salt and freshly ground black pepper

Method

1. Preheat the oven to 120°C
2. Put the onion, garlic, cider and organic chicken bone broth into a pan. Add the thyme and bring to boil, boil for 15 minutes, until the liquid reduces to become syrup-like. Set the pan aside to cool and remove the thyme
3. Put the minced pheasant and bacon into a large bowl. Crush the star anise and peppercorns with a pestle and mortar (or blitz in a food processor) mix with the mace and ½ tsp of salt. Add to the minced meat, then add the goose fat. Mix in the reduced liquid from the pan, season to taste with salt and pepper
4. Divide the mix between two sterilised ovenproof preserving jars and place a bay leaf on top of each. Place the jars, with the lids open in a roasting tray and pour enough hot water into the tray to come up the side of the jars by 3cm. Place the roasting tray into the preheated oven for 1 ½ hours
5. Once cooked, remove the jars from the water bath and close the lid whilst still hot, this will create a vacuum as the jar cools
6. When the jars have cooled completely keep in the fridge. These will keep in the fridge unopened for two weeks, once opened used within 2 days